

**ABSTRACT**

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Disclosed is a rubber-elastic confectionery based on a starch matrix, the rubber-elastic texture being due to a network of the starch matrix. The starch matrix can be adjusted for a wide range of textures that are commonly used in confectioneries and can especially be used to replace gelatin or in gummy-type sweets such as gummy bears or in jelly products. In addition, entirely new texture properties can be obtained.